



GLUTEN-FREE PUMPKIN TART

with Mexican Chocolate-Almond Crust

Crust Ingredients

- 2 cups of almond or hazelnut meal
- 2 tsp. Whole Earth Sweetener Co. Turbinado Raw Cane 50
- 1/4 cup unsweetened cocoa powder
- 1 tsp. cinnamon
- Pinch of salt
- 5 Tbsp. coconut oil, plus more for greasing

Filling Ingredients

- One 15-ounce can unsweetened pumpkin puree
- 2 large eggs
- One 5.4-ounce can coconut cream
- 1/4 cup Whole Earth Sweetener Co. Honey 50
- 1 tsp. vanilla extract
- 1 tsp. ground cinnamon
- 1/2 tsp. ground ginger
- 1/4 tsp. ground nutmeg
- 1/4 tsp. ground cloves
- 1/4 tsp. ground cayenne
- Pinch of salt

Directions

1. Preheat oven to 350° F. Line the bottom of a 9-inch tart pan with parchment paper. Grease the sides with oil.
2. In a small food processor, pulse the almond or hazelnut flour, Whole Earth Sweetener Co. Turbinado Raw Cane 50, cocoa, cinnamon and salt until combined. Add the oil and pulse a few more times until crumbs form.
3. Transfer the crust to the center of the tart pan. Using a sheet of plastic wrap or greased palms, press the dough out into an even crust, coming just 1/4" to 1/2" up the sides. Transfer the tart pan to a baking sheet and bake in the oven for 8 to 10 minutes, until firm and beginning to brown. Remove and let cool.
4. Meanwhile, in a mixing bowl, whisk together the pumpkin puree, eggs, coconut cream, Whole Earth Sweetener Co. Honey 50, cinnamon, nutmeg, ginger, salt and cayenne until smooth. Transfer to the tart shell and spread in an even layer.
5. Return the tart to the oven and bake for 30-35 minutes, or until the top has set and is beginning to lightly brown. Cool in the pan until room temperature, at least 1 hour, before cutting into slices and serving.

